THE Booke of Car-

uing and Sewing.

And all the feaſtes in the yeere, for the ſeruice of a Prince or any other eſtate, as yee ſhall finde each Office, the ſeruice accor- ding in this booke following.

AT LONDON
Printed by E. Allde for Edward White, dwelling at the little North doore of S. Paules at the ſigne of the Gunne.

BIBLIOTHECA BODLEIANA
DOMINUS ILLUMINATIO MEA

Tearmes of a Caruer.

BReake that Deare, Leach that Brawn, reare that Goſe, lift that Swan, ſauce that Capon, ſpoyle that Hen, furſh that chicke, vnbrace that Malard, vnlace that connie: diſmember that Heron, diſplay that Crane, diſſigure that Peacock, vnioynt that Bittore, vntach that Curlew, alay that Feſaunt, wing that Partrich, wing that Quaile, mince that Plouer, thie that Pigion, brother that paſtie, thie that Woodcock, thie all manner of ſmall birds.

Timber the fire, tire that egge, chine that Salmon, ſtring that Lampry, ſplat that Pike, ſauce that place, Sauce that Tench ſplay that Breme, ſide that Haddock, tuſk that Barbel, culpon that Trout, finne that Chetine, tranſen that Eele, traunch that Sturgion, vndertraunch that purpes

tame that crab, barde that I offer.

Heere endeth the goodly Tearmes.

Heere beginneth Butler and Panter.

THou shalt be butler and panter al the first yere, and ye must haue three pantry knines, one knife to square trencher loaues, another to be a chipper, the third shall bee sharpe for to make smooth trenchers, than chip your soueraignes breade hot, and all other bread let it be a day old, houshould bread three daies olde, trencher bread foure dayes olde, then look your salt be white and dry, the plouer made of Iuory two inches brode, and three inches long and looke that your saltseller lid touch not the salt, than looke your table clothes, towels and napkins, bee faire folden in a cheste, or hanged vpon a pearch, than look your Table knines bee faire pullished, and your spoones cleane, then looke yee haue two carriours, a more and a lesse, and wine cannels of box made according, and a sharpe gimlet and faucets. And when ye set a pipe on broche doe thus, sette it foure fingers broade aboue the nether chine

chine vpwardes affaunt, and then shall the lies neuer arise. Also looke yee haue in all seasons, butter, cheese, apples, peares, nuts, plumes, grapes, dates, figges, and raysons compost, greene ginger, and chard Quince. Serue salting, butter, plums, damsons, cheries, and grapes. After meat, peares, nuts, strawberies, hutelberies, and hard cheese. Also blaundrels or pipins, with caraway in confects: after supper rost apples and peares, with blanch pouder and hard cheese, beware of Cow cream and of Strawberies, hurtelberies, iuncat, for cheese will make your soueraigne sick, but he eate hard cheese.

Harde cheese hath these operations, it will keepe the stomacke open, butter is wholsome first and last, for it will doe away all poysons: Wyke, Creame and Iouncate, they will close the maw, and so doth a posset, therefore eate harde cheese, and drinke Rumney Medom, beware of greene salets and rawe fruites, for they will make your Soueraigne sicke, therefore sette not much by such meates as will sette your teethe on edge, therefore eate an

Almond and hard cheese. but eat not much cheese without Romney modon. Also of diuers drinkes if their fumosities haue displeased your soueraine, let him eate a raw apple, and the fumosities wil cease, measure is a mery meane, and if it be well vsed, abstinence is to be praised, when God therewith is pleased.

Also take good héede of your wines, euery night with a candle both red Wine and sweete wine, and looke they reboyle not; leeke not and wash the pype heades euery night with cold water, & look yée haue a clenching iron, ads, and linnen clothes if néede be, and if they reboile ye shall know by the hissing, therefore keepe an emptie pipe with the lies of coloured rose, and draw the reboiled wine to the lies, and it shall helpe it. And if the sweet wine pale, drawe it into a Rumney vessell for lees sing.

Heere followeth the names of Wines.

Red wine, White wine, Claret Wyne, Osey, Capzick, Campolet, Rennish wine, Malmesey, Ballard, Tyre, Rumney, Muscadel,

Muscadel, clary, Raspis, Vernage, Cute. pument and Ypocras.

For to make Ipocras.

Take ginger, pepper, graines, canell, sinamon, sugar and tornesole, that looke ye haue fiue or fixe bags for your Ypocras to run in, and a pearch that your renners may renon, than must ye haue fixe peuter bassins to stand vnder your bags, then lok your spice be ready, and your ginger well pared or it be beaten to pouder, than loke your stalkes of sinamon be well coloured and swete, canell is not so gentle in opera tion, sinamon, is hotte and dry, graines of paradice be hot and moist, ginger, grains, long pepper and suger ben hot and moist, sinamon, Canell and redde wine colouring.

Now knows yee the proportions of your Ypocras, than beate your pouders, eache by them selfe, and put them in bladders and hange (your bagges fore) that no bagge touch other, but let eache bassin touche other, let the first bassin bee of a gallon, and each of the other a pottell, that put in your bassin a gallon

of redde Wine, put thereto your pouders, and stirre them well, than put them into the first bagge, and let it ren, than put them in the seconde bagge, than take a peece in your hande and assay it it be stronge of Ginger, and alay it with sinamon, and it be strong of sinamon, alay it with suger, and look ye let it ren throughe fire renners, and your Ipocras shall bee the finer, than put your Ipocras into a close vessell and keepe the receit, for it will serue for selves, then serue your soueraigne with wafers and Ipocras.

Also looke your compost bee faire and cleane, and your ale fiue daies olde, or men drinke it, than keepe your house of office cleane, and bee curteous of answere to each person, and looke yee giue no person no palde drinke, for it will breede the scab.

And when yee laye the cloth wipe the boord cleane with a cloth, than lay a cloth (a couch it is called) take your fellowe that one ende, and hold you that other end, than draw the cloth straight, the bought on the vtter edge, take the vtter parte and hange it euen, than take the thirde

cloth

cloth and lay the bought on the inner edg, and lay estate with the vpper part halfe a foote broad, than couer thy Cubboord and thine ewre with the towell of Diaper, than take thy Towell about thy necke, and lay the one side of the Towell vppon the left arme, and thereon lay your Soueraignes napkin, and lay on thine arme seuen loues of breade with three or fower trencher loues, with the end of the towell in the left hande, as the manner is, than take thy salt seller in thy left hande, and take the end of the towell in your right hand to beare in spoones and knives, than set your salt on the right side where your Soueraigne shall sit, and on the left side your salt, set your trenchers, then lay your knives and set your breade one loafe by another, and your spoones and your Napkins faire folden beside your breade, then couer your bread and trenchers, spoones, and knives, and at euery ende of the Table sette a Saltseller, with two Trencher Loaues, and if yee wyll wrappe your Soueraignes Breade stately, yee muste square and proportion your breade, and see that no Lofe

be

be more then another, and then shall yee make your wrapper mannerly, then take a towel of reines of two yards and a halfe, and take the towell by the endes double, and lay it on the table, then take the ende of the bought a handfull in your hand, and wrap it hard, then lay the end so wrapped betweene two towels, vppon that ende so wrapped. This being doon lay your bread bottome to bottome, fiue or seauen loaues, then see you set your breade mannerlie in good forme, and when your Soueraignes table is thus arayed, couer al other boords with salt, trenchers and cups: also see thine ewry bee arayed with basins and ewers, and water hot and colde, and see yee haue napkins, cups, spoons, and see your pots for wine and ale be made clean, and to the furnabe make the curtesie with a cloth vnder a faire double napry, then take the towels end next you, and the vtter end of the cloth, on the vtter side of the table, and hold these three ends at once, & folde them at once that a pleit passe not a foote broad, then lay it euen there it should lye. And after meate wash with that, that is at the right ends of the table, yee must

guide

guide it out, and the marshal must conuey it and looke to eche cloth the right side bee outward and drawe it straight, then must yee raise the vpper part of the towell, and lay it without any groning and at euerye ende of the towell yee must conuay halfe a yarde that the sewer may take estate reuerently, and let it be: and when your soueraine hath washed, draw the surnape euen, then beare the surnape to the midst of the boord, and take it vp before your soueraigne, and beare it into the ewry againe: and when your soueraigne is set, look your towell bee about your necke, then make your soueraine curtesie, then vncouer your breade and lay it by the salt, and lay your napkin, knife, and spoone afore him, than kneele on your knee till the purpain pas eight loues and looke ye set at the endes of the table foure loues at a messe, and see that euerie person haue a napkin and a spoone, and waite well to the sewer howe many dishes be coured, and so many cups couer yee, then serue yee forth the Table mannerlie, that euery man may speake of your curtesie.

Heere

Here endeth the Butler and Panter yeoman of the seller and ewry: and heere followeth sewing of flesh.

THe sewer muste sewe, and from the boyd conuay all manner of pottages meats and sauces, and euery day common with the Cooke, and vnderstand and wit how many dishes shall be, and speak with the panters and officers of the spiceric for fruites that shal be eaten fasting. Than go to the boyd of sewing and see ye haue officers ready to conuay, and seruants for to beare your dishes. Also if the marshall squires, and sergeants of armes be there, than serue foorth your souereigne without blame.

Seruice.

First set yée foorth mustard and brawn, pottage, beefe, mutton, stued fesant, swan capon, pig, venison, bake, custard, leach and lombard, fruter daunt, with a subtilty two pottages, blaunch manger and gelly. For standard, venison, rost kid, fawne, and conie, bustard storke, Crane, peacock with his tayle, herensew, bitture, woodcocke, par-

partrich, plouer, rabets, great birdes, larkes, doucets, pampuffe, white leach, amber gelly, creame of almondes, curlew brew, fnite, quaile, ſparrowes, martinet, pearch in gelly, pety perus, quinces bake, leach dewgard, fruter fage, blandrels or pippens with caraway in confects, wafers and Ipocras they be agreeable. Now this feaſt doon, wayd yee that table.

Heere endeth the ſewing of fleſh, and here followeth caruing of fleſh.

THe Caruer muſt knowe the caruing, and the faire handling of a knife, and how he ſhall fetch all maner of foule, your knife muſt be faire and your handes muſt be cleane, and paſſe not two fingers and a thombe vpon your knife. In the midſt of your hande ſet the haft ſure, vnlaſing the minſing with two fingers and a thombe, caruing of bread, laying and voiding of crums with two fingers & a thombe, looke ye haue ỹ cure ſet neuer on fiſh, fleſh beaſt ne fowl, more than ii. fingers, & a thumb, than take your loſe in your left hande and holde your knife ſurely, enbrewe not the table cloth, but wipe vpon your Napkin,

then

then take your trencher lose in your lefte hande and with the edge of your Table knife take vp your Trenchers as nie the point as ye may, then lay foure trenchers to your soueraine one by another, and lay theron other foure trenchers, or els twain, than take aleafe in your left hande, and pare the loafe rounde about, than cut the ouer crust to your soueraine, and cut the nether crust and voide the paring and touch the loafe no more after it is so serued, than cleanse the table that the sewer may serue your soueraine.

Yee must also knowe the sumosities of fish, flesh, and foules, and all maner of sauces according to their appetites, these ben the sumosities, salt, soure, restie, fat, freid, sinewes, skins, bony, croupes, young feathers, heads, pigions bones, and all maner of legges of beastes and foules to the vtter side, for these be sumosities, lay thē neuer to your soueraine.

Seruice.

Take your knife in your hand, and cut brawne in the dish as it lyeth, and lay on your soueraignes trencher, & se there bee mustard. Venison

Venison with furmitie is good for your Soueraigne, touche not the venison with your hand but with your knife, cut it out into the furmintie, doe in the same wise with peason, and bacon, beefe, henne, and mutton, pare the beef, cut the mutton and lay to your soueraigne, beware of fumositiues, salt, sinew, fat, resty and rawe. In sirrup, phesant, partrich, stockedoue, chickins in the left hand, take them by the pinion and with the fore parte of your knife lift vp your wings, than mince it into the sirrup, beware of skin, rawe and sinewe, Goose, teele, mallard and swan, raise the legs, than the winges, lay the body in the midst, or in another platter, the wings in the midst and the legs after, lay the brawn betweene the legges, and the wings in the the platter. Capon or hen of Greece, lyft the legs, than the wings, and cast on wine or ale, then mince the wing and giue your soueraigne: Fesand, partrich, plouer or lapwing, raise the winges and after the legs: woodcock, bitture, egrit, snite, curlew and heronsew, vnlace them, breake of the pinions, and breake the necke, than raise the legs, and let the feete be on still, than

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the wings. A crane raise the winges first, and beware of the trumpe in his brest, peacock, storke, bustard, and shouillard vnlace them as a crane, and let the feet be on stil. Quaile, sparrow, larke, martinet, pigion, swallow and thrush, the legs first, than the wings, fawn, kid, and lambe, lay the kidney to your soueraigne, than lift vp the shoulder and gine to your soueraigne a rib. Venison rost, cut it in the dish and lay it to your soueraigne: a conny lay him on the back, cut away the vents betwéen ỹ hinder legs, breake the canel bone, than raise the sides, than lay the cony on the womb, on each side the chine the two sides departed from the chine, than lay the bulke, chyne and sides in the dish: also yee must mince foure lesses to one mossell of meate, that your soueraigne may take it in the sauce. All bake meats that bee hot, open them a-boue the coffin, and and all that be colde open them in the midway Custard, cheeke them inche square, that your soueraigne may eate thereof. Doucets pare away the sides: the bottome, beware of sumsitines, Fruter, baunt, Fruters they say bee good. better is Fruter pouch, Apple Fruters bee

good

good hotte, and all colde touch not. Tansey is good hot, wortes of gruell, of beefe or of mutton is good. Jelly, mortrus, creame, almonds, blanch, manger, iussell and charlet, cabadge and wubles of a deer be good and all other potage beware of.

Heere endeth the Caruing of flesh, and beginneth sauces of all maner of soules.

Mustard is good with brawn, beefe, chine of bacon, and mutton, vergis is good to boiled chickins, and capon, swan, wyth chawdrons ribs of beefe with garlike mustard, pepper, vergis, ginger, sauce of lamb pig, and sawne, muskard and suger, to Fesand, partrich and cony sauce gamelin, to herensew, egript, plouer and craine to brew and curiew, salt, suger and water of ramet, buskard, shouillars & bitture, sauce gamline, wodcock lapwing, lark, quaile, martinet, venison, and snite with white salt, sparowes and throstles, with salt and Sinamon, thus with all meates sauce shalt haue the operation.

Heere endeth the sauces for all manner of soules and meates.

Heere beginneth the feastes and seruice from Easter vnto Whitsonnide

On Easter day and so forth to Pentecost after the serving of the table there shall bee set bread, trenchers and spoones after the estimation of them that shall sit there, and thus yee shall serue your Soueraigne, lay trenchers, and if he be of a lower degrée or estate, lay fiue trenchers, and if he bee of lower degrée foure trenchers, and of another degrée three trenchers, thã cut breade for your Soueraigne after yee know his conditions whether it bee cut in the midst or pared, or els to be cut in small péeces: also ye must vnderstand howe the meate shall bee serued before your Soueraigne, and namely on Easter day, after the gouernance and seruice of that country where yee were borne. First on that day yee shall serue a calfe sodden and blessed, and sodden egs with greene sauce, and set them before the most principall estate, and that Lorde because of his high estate, shal depart them al about him, then serue potage as worts, rots or browes, w̃ béefe, mutton, or veale, & capons that be coloured with saffron, and baked meats: and the se-

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cond course, Jussel with mamony, & rosted endoured, & pigions with bake meates, as tarts chewets, and flaunes, and other, after the disposition of the cookes: and at supper time diuers sauces of mutton or veale in broth, after the ordinance of the steward and than chickins with bakon, veale, rost pigions or lamb, & kid rost, with the heade and the purtenance of Lambe and pigges feet, with vineger and parcely theron, and a tansie fryed, and other bake meates, yee shal understand this maner of seruice dureth to pentecost, saue fish daies.

Also take hede howe yee shall araye these things before your soueraigne. First yee shall se there be grene sauce of sorell or of vines, that is, holde a sauce for the first course, and yee shall begin to raise the capon.

Heere endeth the Feast of Easter till Pentecost. And here beginneth Carving of all maner of Foules.

Sauce that Capon.

Take vp a capon, and lift vp the right

leg and the right wing, and so aray forth and lay him in the platter as he shoulde fly, and serue your soueraigne and know wel that capons or chickens bee araied after one sauce, the chickins shal be sauced with greens sauce or bergis.

Lift that swan.

Take and dight him as a goose, but let him haue a larger brawne and looke hee haue a chawdron.

Aley that Fesant.

Take a fesand raise his legges, and his wings as it were a hen, and no sauce but onely salt.

Wing that partrich.

Take a Partrich and raise his legges and his wings as a hen, and ye mince him sauce him with Wine, ponder of Ginger and salt, than set him vpon a Chafingdish of coales to warme and serue it.

Wing that Quaile.

Take a Quaile and raise his legges and his wings as a hen, and no sauce but salt.

Display that crane.

Take a Crane and vnfold his legges, and cut of his wings by the ioyntes, than take

take vp his wings and his legs and sauce him with pouder of ginger, mustard, vineger and salt.

Dismenber that Heron.

Take a Heron and raise his legs and his wings as a crane, and sauce him with vineger, mustard, pouder of ginger & salt.

Vnioynt that Bitture.

Take a Bitture and raise his legges, and his winges as a Heron, and no sauce but salt.

Breake that Egript.

Take an Egript and raise his legges and his winges as a Heron, and no sauce but salt.

Vntach that Curlew.

Take a Curlew, and raise his legges and his winges as a Heronne, and no sauce but salt.

Vntach that brew.

Take a Brewe and raise his legges, and his winges in the same manner, and no sauce but onely salt, and serue your Soueraigne.

Vnlace that Conny.

Take a Cony and lay him on the back and cutte away the vents, than rayse the

wings and the sides, and lay bulke, chyne, and sides together, sauce, vineger and pouder of ginger.

Breake that Sarcell.

Take a Sarcell or a teale, and raise his wings & his legs, & no sauce but onely salt.

Mince that Plouer.

Take a Plouer and raise his legs & his wings as a Hen, & no sauce but onely salt.

A Snite.

Take a snite and raise his winges, his legs, and his shoulders as a plouer, and no sauce but salt.

Thie that Woodcock.

Take a Woodcock and raise his legs and his wings as a Hen, this done dight the braine.

Heere beginneth the feast from Pentecost vnto Midsomer.

In the second course for the meats before said, ye shal take for your sauces ale, wine, vineger, and pouders after the meate, but ginger and canel, from pentecost to the feast of S. Iohn Baptist.

The first course shalbe beefe and mutton sodden with capons, or rosted, and if capons be sodden, aray him in the maner aforesaid and

and when he is rosted, thou must cast on salt, with wine or with ale, than take the capon by the legges, and cast on the sauce and breake him out, and lay him in a dish as he should stée: first ye shall cut the right legge, and the right shoulder, and betwéen the foure members, lay the brawne of the capon, with the croupe in the end betwéen the legs, as it were possible for to be ioined together, and other bake meats after. And in the second course, potage shall be iussell Charlet or Mertrus, with young Gase, Teale, Porke, Pigions or chickins rosted, with Pampuffe, fruiters, and other bake meates after the ordinaunce of the Cooke. Also the Goose ought to be cut member to member, beginning at the right leg, and so forth vnder the right wing, and not vpon the ioynt aboue, and it ought to bee eaten with grœne garlike, or with sorrel, or tender vines or vergis in summer season after the pleasure of your soueraigne: also ye shal vnderstand that al maner of foules that hath whole fete should be raised vnder the wing and not aboue.

Heere

Heere endeth the feaste from Pentecost to Midsomer: and heere beginneth from the feast of S. Iohn the Baptist vnto Michaelmas.

IN the first course potage Worts gruell, and furmentie, with venison and Mortrus and pestles of porke, with gréene sauce. Rosted capon, swan with chawdron In the second course, potage after the ordinance of the cookes with rosted mutton, veale, porke, chickins or endoured pigions heronsewes, fruiters or bake meates, and take heede of the felant, he shall be arayed in the manner of a capon, but it shall bee done drie without any moisture, and hee shall be eaten with salt, and pouder of ginger: and the Herensew shall be araied in the same manner without any moisture, and hee should be eaten with salt and pouder: also ye shall vnderstand that all maner of foules hauing open clawes as a capon shall bee tired and arayed as a capon and such other.

From the feast of S. Michael vnto the feast of Christmas.

IN the first course, potage, béefe, mutton, bacon, pestles of porke, or with Goose, capon

capon, malard, Swan or Fesant, as it is before said, with tarts or bake meats, or chines of porke. In the second course, potage, mortrus or Conies or few, than rost flesh, mutton, pork, veale, pullets, chickins pigions, teles, Wegions, Malards, Partrich, Wodcock, plouer, bitture, curlewe, Heronsew, Veson rost, great birdes, snite, feldfares, thrushes, fruiters, chewits, béefe with sauce, geloper rost, with sauce pogill, and other baked meates as is aforesayde: and if yee carue afore your Lord or your Lady any sodden fleshe, carue away the skinne aboue, than carue reasonably of the flesh for your Lord and Lady, and specially for Ladies, for they will soone bee angry, for theyr thoughts be soone changed, and some Lordes will be soone pleased, and some not, as they be of complexion. The Goose and Swan may bee cut as yee doe other foules that haue whole feete, or else as your Lord or your Lady wyll haue it.

Also a Swan with chadron, Capon or Fesand, ought to be arayed, as it is aforesayde, but the skinne must bee had away and when they béene carued before your

your Lorde or your ladie, for generally the skin of all maner whole footed foules that haue their liuing on the water their skins be wholsome and cleane, for by cleanes of water, and fish is their liuing, and if they eat any stinking thing, it is made so clean with the water that all the corruption is cleane gon away from it.

And the skinne of a capon, henne, or chickin be not so cleane, for they eate foule thinges in the streete, and therefore the skins be not so wholsome, for it is not their kinde to enter into the Riuer, to make they: meate voyde of the filth. Mallarde, Goose or Swan, they eate vpon the lande foule meate, but anone after their kinde they go to the riuer, and there they clense them of their foule stinke. A fesand as it is afore saide, but the skin is not wholesome, than take the heades of all fielde birdes, and wood birdes, as fesand, Pecocke, Partrich woodcock, curlew, for they eat in they: degree, foule thinges, as wormes, toades and other such.

Thus endeth the feasts and caruing of flesh,

And

of Caruing.

And heere beginneth the
ſewing of fiſh.

The firſt courſe.

To goe to ſhewing of fiſhe, muſcalade, menewis in ſew of porpas or of ſalmon, baken hering with ſuger, greene fiſh, pike Lamprey, ſalens, purpos roſted, bake gurnard, and lamprey bake.

The ſecond courſe.

Gelly white and red, dates in confects, congre, ſalmon, oozey, brit, turbut, halibut for ſtandard, baſe trout, mullet, cheuin, ſele, eles and lamprey roſt, tench in gelly.

The third courſe.

Freſh Sturgion, breme, pearch in gelly, a ioule of ſalmon, Sturgion, Welks, apples, and peares roſted with ſuger candy. Figs of malike and raiſons, dates capt with minced ginger, wafers and Ypocras they be agreeable, this feaſt is boon, beyde ye the table.

Heere endeth the ſewing of Fiſh, and heere followeth caruing of fiſh.

The caruer of fiſh, muſt ſée to peaſō and furmenty, the tayle and the liuer, ye muſt looke

looke if there be a salt purpose or sele tur-
rentine, and doe after the forme of Aenson,
baken Hering, and lay it whole vpon your
soueraignes trencher, white hering in a
dish, open it by the back, pick out the bones
and the rowe, and see there be mustarde.
Of salt fish, greene fish, salt Salmon, and
conger, pare away the skin, salt fish, stock-
fish, Parling, Mackrell, and Hake with
butter, take away the bones and the
skinnes: a pike lay the wombe vpon his
trencher, with pike sauce enough, a salte
lamprey gobon is in vii. or eight peeces,
and lay it to your soueraigne: a place put
out the water, then crosse him with your
knife, cast on salt, wine or ale. Gurnard
roche, breame, cheuin, base melet, roch,
pearch, soll, macrell, whiting, haddocke,
and codling, raise them by the backe, and
pick out the bones and cleanse the refet in
that belly, Carpe, breame, sol and troute,
back and belly together, Salmon, conger,
Surgion, turbut, thirbol, thornback, bound
fish, and halibut, cut them in the dishes the
porpos about, tenche in his sauce cut two
eles & lampraies rost, pull of the skin, pyke
out the bones, put thereto Wineger and
powder:

powder a Crab breake him asunder in a dishe, and make that shell cleane and in the stuffe againe, temper it with vineger and pouder them couer it with bread, and send into the kitchin to heate, then set it to your soueraigne and lay them in a dish: a creuis dight him thus, depart him asunder and slit the belly and take out the fish, pare away the red skin, and mince it thin, put vineger in the dish and sette it on the table without eating: a toule of sturgion, cut it in thinne mozsels, and lay it round about the dish.

Fresh lampzey bake open the pastis, than take whits breade, and cutte it thin, and lay it in a dish and with a spoone take out galentine and lay it vppon the breade, with red wine, and pouder of sinamon, thã cut gobon of the lampzey, & mince the gobon thin, & lay it in the galentine, than set it vpon the fire to heate, fresh hering with salt and wine, shzimps well picked, flounders, gogines, menews, & muscles, eles, & lampzis, spozts is good in sew. Muscmlade in wozts, oisters in sew, oisters in graue, menews in pozpas, salmond in sele grille white and redcream of almonds, dates in

confects

confects, Peares and quinces in sirroppe, with parcely roots, mortrus of houndefish raise standing.

Heere endeth the caruing of fish,
And here beginneth sauces
for all fish.

Mustard is good for salt hering, salt fish salt conger, salmon, sparling, salt ele, and ling, vineger is good with salt Purpos, turrentine, salt sturgion salt thrilpole, and salt whale, lamprey with gallantine, vergis to roche, dace, breme, molet, bace, floūders, salt crab and cheuin, with pouder of sinamon to thorneback, hering, houndfish, haddock, whiting and cod, vineger, pouder of sinamon and ginger, green sauce is good with grœne fish and halibut , cottell and fresh turbut, put not your grœne sauce away, for it is good with mustard.

Heere endeth all maner of sauces for fish according to their appetite.

The chamberlaine

The Chamberlaine must be diligent & cleanly in his office, with his head kembed, and so to his soueraigne, that he be not retchles, and see that ye haue a clean shirt

brech,

breech, petticote and doublet, than brush his hosen within and without, & see his shone and his slippers bee cleane, and at morne when your soueraine will arise, warme his shirt by the fire, and see yee haue a sute sheet made in this maner. First set a chair by the fire with a cushion, another vnder his feet, than spread a sheet ouer the chair, and see there bee readie a kerchiefe and a combe, than warme his petticote his doublet and his stomacher, and than put on hys doublet and his stomacher, and than put on his hosen and shone or slippers, than strike vp his hosen mannerlie, and tie them vp, than lace his doublet hole by hole, and lay a cloth vpon his necke and head, than lok ye haue a basin and an ewer with warme water, & a towell to wash his hands than knele vpon your knee, & ask your soueraine what robe he wil weare, & bring him such as hee commandeth and put it vpon him, and take your leaue manerlye, and goe to the Church or Chappel to your soueraines Closet, and Carpets, and Cushions, and lay downe his booke of prayers, than draw the Curtaines, and take your leaue goodly, and goe to your soueraigns

chamber

chamber, and rast all the clothes of the bed, and beate the feather bed, and the bolster, but looke yee washe no feathers, then the blankets, and see the sheetes bee faire and sweete, or els looke yee haue cleane sheets, than lay the head sheets and the pillowes, than take vp the towell and the basin, & lay carpets about the bed or in windowes and cupbordes layd with quishins: also looke there bee a good fire burning bright, and see if the house of easement bee sweete and cleane, and the privy boord couered with greene cloth and a Quishin, then see there bee blanket, downe or cotton for your soueraigne, and looke yee haue a Basin or a ewer with water, and a towel for your soueraine, than take off his gown, and bring him a mantell to kepe him from colde, than bring him to the fire, and take off his shone and his hosen, the take a faire kerchif of reines, and kembe his head, and put on his kercheife and his bonet, than spred downe his bed, lay the head sheet and the pillowes, and when your soueraigne is to bed, draw the curtaines then see there be mozter or ware, or perchours ready, than driue out dog or cat, and looke there be ba-

sins

sins and vrinall set nere your soueraigne, than take your leaue mannerly, that your soueraine may take his rest merrily.

Heere endeth of the Chamberlaine.

Heere followeth of the Marshall and the vsher.

The Marshal and the Vsher must know all the estates of the land, and the high estate of a King, with the blood royall.

The estate of a King.

The estate of a Kings sonne, a prince.

The estate of a Duke.

The estate of a Marques.

The estate of an Earle.

The estate of a Bishop.

The estate of a Vicount.

The estate of a Baron.

The estate of the three chiefe Iudges and the Maior of London.

The estate of a Knight bacheler.

The estate of a knight, Deane, Archdeacon.

The estate of the master of the Rols.

The estate of other Iustices, and Barons of Cheker.

The estate of the Maior of Callice.

The estate of a Doctor Deuine.

The estate of a Doctor of both the Laws.
The estate of him that hath bin Maior of London, and sergeant of the Law.
The estate of a maister of the chancery, & other worshipfull preachers and clarkes that be graduable, and al other orders of chast persons and priests, worshipful marchants, and gentlemen, all these may sit at the squires table.

A Duke may not kéep the hal, but each estate by them selfe in chamber or in pauilion, that neither see other, marques, Erles, Bishops and vicounts, al these may sit at a messe: a baron and the Maior of London, and three these Judges, and the speaker of the Parliment, all these may sit two or three at a messe: and all other states may sit three or foure at a messe: also the Marshall must vnderstand & knowe the bloode royall, for some Lorde is of the blood royall, and of small lyuelyhood: and some knight is wedded vnto a Lady of royall blood, she shall keep the estate of her Lords blood, and therefore the royall blood shall haue the reuerence as I haue showed you before: also a Marshall muste take heede of the birth, and next of the line of the blood royall: Also her must take héede

of

of the kings officers of the chanceler, ſteward, Chamberlaine, Treaſurer, & comptroler.

Alſo the Marſhall muſt take heed vnto ſtrangers and put them to worſhip and reuerence, for if they haue good cheere it is your Soueraines honor. Alſo a Marſhall muſt take heede if the king ſend your Soueraine any meſſage, & if he ſend a knight receiue him as a Baron, and if he ſende a Yeoman, receiue him as a ſquire, and if he ſend a groome receiue him as a Yoman. Alſo it is no rebuke to a knight, to ſette a groome of the kings at his table.

Heere endeth the book of Caruing.

Heere followeth how to make Marchpaine and Ipocras.

How to make good Marchpaine.

FIrſt take a poũd of long ſmall almonds and blanch them in cold water, and dry them as dry as you can, then grinde them ſmall, and put no licour to them but as you muſt needes, to kẽp them from oyling, and that licour that you put in, muſte bee roſe-water, in manner as you ſhall think good, but wet your peſtell therin, when ye haue beaten them fine, take halfe a pounde of

ſuger and more, and ſee that it bee beaten ſmall in pouder, it muſt be fine, then put it to your almonds, and beat them together, when they bee beaten, take your wafers and cut them compaſſe rounde, and of the bignes you will haue your Marchpane, and then aſſoone as yee can after the tempering of your ſtuffe, let it bee put in your paſt, and ſtrike it abroad with a flat ſticke as euen as ye can, and pinch the very ſtuff as it were an edge ſet vpon, and then put a paper vnder it, and ſet it vpon a faire boord and lay a latin baſin ouer it, the bottome vpward, and then lay burning coales vpon the bottome of the baſin: to ſee how it baketh, if it happen to bren too faſt in ſome place folde Papers as broade as the place is, and lay it vpon that place, and thus with attending ye ſhalt bake it a little more then a quarter of an houre, and when it is well baked, put on your golde and biſkets, and ſtickin confects, and ſo you ſhall make a good Marchpaine. Moreouer that you bake it, you muſte caſte on it fine ſuger and roſe water, that wil make it lok like Ice.

To make marchpane.

Take halfe a pounde of blanched Almonds, and of white Sugar a quarter of a pound, of Rosewater half an ounce, and of damaske water as much, beat the almõds with a little of the same water, and grind them till they be small, set them on a fewe coales of fire, till they wax thicke, then beat them againe with the suger fine: then mix the swéet waters and them together, and so gather thẽ and fashion your marchpane: then take Water cakes of the broadest making, cut them square, paste them together with a litle liquor, and when you haue made them as broade as will serue your purpose, haue ready made a hoope of a green hasel wand of the thicknes of half an inche on the inner side smooth, and on the outward side round and smooth without any knags: lay this hoope vpon your wafer cakes aforesaid, and then fill your hoop with the geare aboue named, ẏ thicknes of the hoope: the same driuen smooth aboue, with the back of a siluer spoone, as yee doe a tart, & cut away all the parts of the cakes, euen close by the outside of the hoope with a sharpe knife, that it may bee round: then hauing white paper vnder-

neath

neath it, set it vpon a warme harth or vp-
pon an instrument of iron and brasse, made
for the same purpose, or into an ouen after
the bread is taken out so it be not stopped,
it may not bake but onely bee harde and
through dried: & yee may while it is moist,
stick it full of cunfets of sundry colours in
comely order, yee must moist it ouer with
rosewater and Suger together, make it
smooth, and so set it in the ouen or other in-
strument, the clearer it is like Lantarne
horne, so much the more commended. If it
be through dried and kept in a warm and
drie aire, a marchpane will last many
yeares. It is a comfortable meat for weak
folkes, such as haue lost the tast of meates
by much and long sicknes: the greatest se-
cret that is in making of this cleare, is
with a little fine flower of rice, rosewater
and suger beaten together, and laid thin o-
uer the marchpane, ere it go to drying: this
will make it shine like Ice, and ladies re-
port.

To make Ipocras.

Take a gallon of wine, and an ounce of
sinamō two ounces of ginger, and a pound
of sugar, twentie cloues bruised, and twen-
ty corns of pepper grosse beaten, and let al
those

those soke one night, and let it run through a bag.

To make Ipocras

Take of chosen sinamon two ounces, of fine ginger. one ounce, of graines halfe an ounce, bruse them all, and steepe them in three or foure pints of good odifferous wine with a pound of suger, by the space of foure and twenty houres, than put them into an Ipocras bag of woollen, and so receiue the liquor. The readiest and best way is, to put the spices with the half pound of suger, and the wine into a bottell, or a stone pot stopped close, & after twenty foure houres it will bee readie, than cast a thin linnen cloth, and a peece of a boulter cloth in the mouth, and let it so much runne through as yee will occupye at once, and keepe the vessell close, for it will so well keepe both the spirite, odour, and vertue of the wine, and also spices.

FINIS.